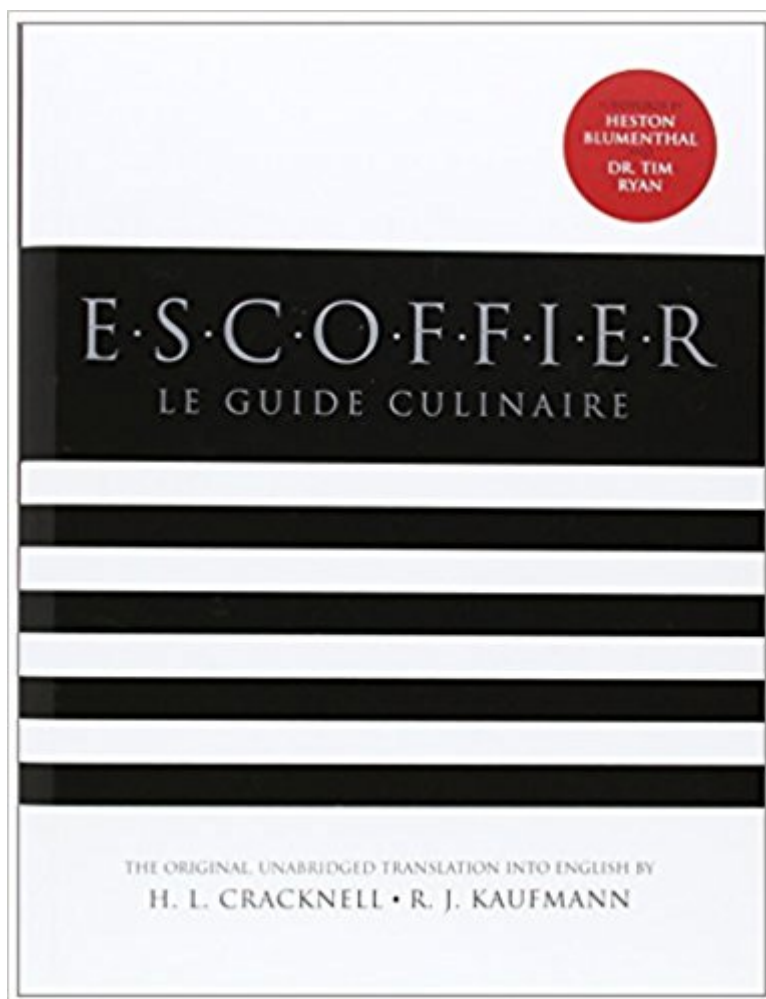


The book was found

Escoffier



Synopsis

The culinary bible that first codified French cuisine – now in an updated English translation with Forewords from Chefs Heston Blumenthal and Tim Ryan When Georges Auguste Escoffier published the first edition of *Le Guide Culinaire* in 1903, it instantly became the must-have resource for understanding and preparing French cuisine. More than a century later, it remains the classic reference for professional chefs. This book is the only completely authentic, unabridged English translation of Escoffier's classic work. Translated from the 1921 Fourth Edition, this revision includes all-new Forewords by Heston Blumenthal, chef-owner of the Michelin three-star-rated Fat Duck restaurant, and Chef Tim Ryan, President of The Culinary Institute of America, along with Escoffier's original Forewords, a memoir of the great chef by his grandson Pierre, and more than 5,000 narrative recipes for all the staples of French cuisine. Includes more than 5,000 recipes in narrative form for everything from sauces, soups, garnishes, and hors d'oeuvres to fish, meats, poultry, and desserts. Ideal for professional chefs, culinary students, serious home cooks, food history buffs, and unrepentant foodies. The only unabridged English translation of Escoffier's original text, in a sleek, modern design For anyone who is serious about French food, modern cooking, or culinary history, Escoffier's *Complete Guide to the Art of Modern Cookery* is the ultimate guide and cookbook. Sample Recipes: Oeufs Benedictine and Mousses and Mousselines Oeufs Benedictine Poached or Soft boiled: Cover the bottom of tartlet cases with a Brandade of salt cod (see below) mixed with a little chopped truffle. Place the eggs which have been coated with Sauce Crème on top. Brandade de Morue Cut the fish into large square pieces and poach for only 8 minutes from the time it comes back to the boil so as to keep it slightly undercooked. Immediately drain and remove all skin and bones. Place 2 dl (9 fl oz or 1 1/8 U.S. cups) oil in a shallow pan and heat until just smoking; place in the fish with 1 clove of crushed garlic and using a wooden spatula, mix vigorously over the heat until the fish becomes a fairly fine paste. Remove from the heat and add 5-6 dl (18 fl oz or 1 pt or 2 5/8 U.S. cups) oil, a little at a time mixing continuously with a spatula. Adjust the consistency of the paste from time to time with 2-3 tbs boiling milk until a maximum of 2 dl (9 fl oz-1 1/8 U.S. cups) milk has been absorbed. When the Brandade mixture is finished it should be very white and have the consistency of mashed potato. Finally adjust the seasoning and arrange pyramid shape in a deep dish then decorate with small triangles of bread which have been freshly fried in clarified butter. Cold Mousses, Mousselines and Soufflés The terms Mousses and Mousselines can be used to describe hot and cold preparations; that which differentiates between Mousse and

Mousseline is not the composition but its moulding. A Mousse, hot or cold, is made in a large mould of which the size is generally sufficient for more than one person. The Mousselines are moulded either with spoons, a piping bag, or in special moulds having the form of large Quenelles, and one only is served per person. The Soufflés are moulded in small cassolettes or soufflé moulds. Composition of the Mixture for Cold Mousses and Mouselines Ingredients: 1 litre (1 pt or 4 U.S. cups) cooked purée of the principal ingredient such as chicken, game, foie gras, fish or shellfish 2 dl (9 fl oz or 1 1/8 U.S. cups) melted aspic jelly 4 dl (14 fl oz or 1 U.S. cups) appropriate Velouté 4 dl (14 fl oz or 1 U.S. cups) double cream which being correctly whipped will be equal to 6 dl (1 pt or 2 5/8 cups) The proportions of the above ingredients may be slightly adjusted according to the nature of the main ingredients being used and in the preparation of certain Mousses either jelly by itself or Velouté alone need to be used. Method: Add the cool jelly and Velouté (or just one of these ingredients if called for) to the basic purée and mix together on ice. When cold and thicker in consistency, add and fold in the cream. Seasoning is very important in cold preparations and it should always be checked and adjusted with great care. Note: the cream should not be more than half whipped, if it is fully whipped the quality of the Mousse will be less delicate and of a dryer texture. Moulding of Cold Mousselines This can be carried out in two different ways, by either simply lining the mould with jelly or afterwards coating with a Sauce Chaud-froid. In either case, they should be made in oval moulds of the type used in the making of large Quenelles or Mousseline eggs. Method 1: Line the moulds with very clear aspic jelly and cover with a layer of the Mousseline mixture; garnish the center with a Salipicon composed of the same basic ingredient as that in the Mousse, e.g. poultry, game, shellfish, etc. and of truffle. Cover with more Mousseline mixture; smooth dome-shape and place in the refrigerator to set. Method 2: Place a layer of the mixture in the bottom of the moulds, garnish the centre with a Salipicon, cover with more mixture and place to set. After demoulding, coat the Mousselines with Sauce Chaud-froid in keeping with the composition of the mixture; decorate with truffle and other items in keeping with the Mousseline and glaze with aspic jelly to fix the decorations. Set a layer of very clear aspic jelly in the bottom of a silver or glass dish and arrange the Mousselines on top; coat them once more with jelly and keep in the refrigerator until required.

Garden Party

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Customer Reviews

Wonderfully enjoyable. . . . A foreword by Heston Blumenthal puts this edition in context: "[Escoffier] said he wanted the book to be 'a useful tool rather than just a recipe book,' and that's exactly what it is." Another nice grace note--a very brief biography of Escoffier on pages xx-xxii by his grandson Pierre P. Escoffier. While Escoffier may have said that this is not a recipe book, the recipes are delightfully straightforward. I have made Cerise jubilee any number of times. His description of how to make this is one of the shortest and most direct. That impressed me! To the extent that it is relevant, the chapters are organized by various obvious categories: sauces, garnishes, soups, hors-d'oeuvre, eggs, fish, butchers' meat, poultry, game, composite entrees, roasts, vegetables, sweets and desserts, ices, sandwiches, and fruits, jams, and drinks. Covering the waterfront, in short. Each section, of course, features many recipes. But the short introductory comments are also worthy of note. Here, Escoffier provides general statements about how to approach matters. Sauces? He speaks of basic preparations, such as stocks, glazes, mirepoix, and so on. Back to basics. Then, some general principles on preparing sauces. In short, one gains his perspective on sauces before actually exploring individual recipes. All in all, a most enjoyable volume for an amateur cook like me.

This is a tough book to understand on first read, but once you understand how the recipes build on each other you can make some incredible food. Your family and friends will beg you for more.

If you are looking for the "1,2,3's" of cooking, this is not the book for you. This book assumes you have, at the minimum, a basic command of culinary skills, terms and techniques. If you can look in the mirror and say "I have that!" the book is brilliant. It's the pinnacle of classic french cooking.

There is a lifetime of recipes and challenges to be had within its covers. You'll find most of the bad reviews are from folks that are looking for a "step through" cookbook. Please understand it simply isn't that. It's a chef book, written for chefs - although "dangerously" well educated home cooks will have a blast roaming its pages and plotting their next culinary conquest.

Not for the beginner chef but with a little bit of experience you can gain so much knowledge from this book it is astounding. I mean 5,000 recipes plus lessons and even just the parts where it feels like he is talking to you are so impactful. Don't expect to become a master world chef using this book, but a very good French chef for sure with careful study.

I didn't actually bought this one, it was Santa who offered it.. You can't fight Santa, especially when you wished something so much. The book is indeed, as Heston Blumenthal said in his foreword, not a book but rather a tool. I'm not a cook but I love food and I spoil myself sometimes cooking (or trying to). I think this one, among a few others (Larousse, Le Repertoire, The Modernist Cuisine - which I only wish, because is far too expensive for me), are a must for any cook, and not only a must have, but a must read! I wish I knew a better french to get the original, but I was surprised to find how good is translated this one. It worth each dime you pay for it, don't get the short one. The only negative thing I could figure is regarding the format - I really would like to have this one on my kindle.

love it

I truly dislike stocks, soups, or gravies out of a bag. Nowadays, however, it is hard to find instructions on how to make demi-glace or consommé from scratch and if you do, one recipe contradicts the other. Alas, I bought the ultimate guide on how to do it properly. To be clear, it is not the book for the after work in a hurry to put dinner on the table cook. Recipes are sometimes quite complicated, or in quantities that exceed normal household needs. I see it less as a cook book but more as an encyclopedia of (French) cooking.

Well, let me get the "review" portion out of the way. Simply, the father (with many, many others, incl. the lesser known Edouard Nignon, IMO) of "classic" French haute cuisine, successor to Carême and company, precursor to Fernand Point and his disciples. If you want Escoffier, everything is in this well-translated edition. Retired chef, French lineage. Spiritual rejuvenation, let's

call it, going back to my roots, and a long overdue return to Escoffier. Just a curiosity - IIRC, in earlier editions of Le Guide, E. describes demi as an equal combination of stock and Espagnole, reduced (to slightly less than 1/2, if I recall correctly), a little (fortified, for the most part) wine. In the 1921 edition, demi is just described as a further refinement of Espagnole by skimming and simmering. No mention of combining stock and Espagnole at all. Presumably, without knowing more, a student, let's say, relying on this version, the 1948 translation of 1921 Escoffier for a "classic" demi might just reduce Espagnole and believe they've achieved the demi. Right? Again, just an academic query, but am I recalling the 1907 and 1921 editions correctly (no longer have other editions but the 1948 translation of the 4th edition handy).

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